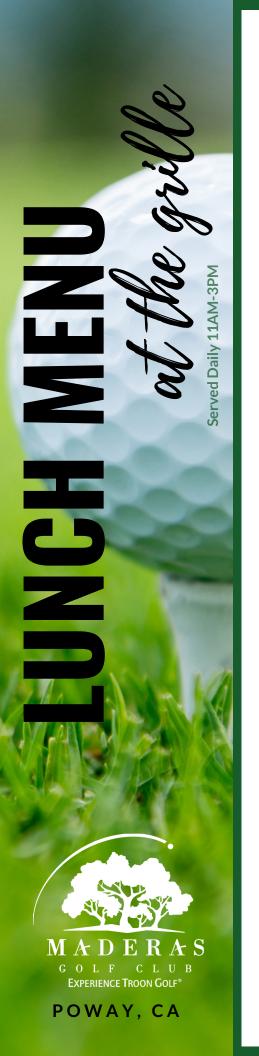


APPETIZERS

CHICKEN WINGS ranch celery carrots choice of: buffalo thai chili garlic parmesan lemon pepper b	\$13 obq
CHORIZO POTATO SKINS cheddar bell pepper tomato cilantro scallions citrus crema	\$11 a
LOADED BEEF TENDERLOIN FRIES seasoned fries beef tenderloin queso blanco jalapeño black beans bell pepper onion tomato sour cream guacame	\$17 ole
CHIPS & SALSA corn tortilla chips salsa guacamole	\$8
COCONUT SHRIMP pacific shrimp sweet & sour chili sauce	\$13
SOUTHWEST CHICKEN WONTONS cajun ranch	\$13
SALADS Add: Grilled Chicken 6 Grilled Shrimp 8 Grilled Ahi 7	
mixed field greens heirloom grape tomato cucumber red onion carrot choice of dressing: ranch blue cheese balsamic sesame ginge	6/\$11 er
honey and champagne italian CLASSIC CAESAR SALAD romaine parmesan cheese herb croutons caesar dressing	6/\$11
STRAWBERRY AND GOAT CHEESE SALAD mixed field greens fresh strawberries crispy herb encrusted goat cheese candied almonds heirloom grape tomato red onio honey and champagne vinaigrette	\$13 on
SLICEBERG SALAD iceberg lettuce heirloom grape tomato smoked bacon gorgonzola cheese scallions blue cheese dressing	\$10
MADERAS COBB SALAD romaine grilled chicken smoked bacon egg tomato gorgonzola crumbles avocado	\$16
BANG BANG SHRIMP SALAD mixed field greens cabbage carrot edamame red onion mandarin oranges crispy wontons bang bang glazed shrimp sesame ginger vinaigrette	\$17

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

18% GRATUITY WILL BE PRESENTED TO PARTIES OF 8 OR MORE



SANDWICHES

CHICKEN SCALOPPINI

Served with choice of: House Made Parmesan Chips | Fries | Fruit Cup | Side House Salad \$1 | Side Caesar Salad \$1

Side House Saida \$1 Side Caesar Saida \$1	
ANGUS SIRLOIN CHUCK BURGER toasted brioche roll cheddar cheese caramelized onions lettuce tomato thousand island dressing add: bacon \$1 avocado \$2	\$16
DELI STYLE REUBEN pastrami or turkey thousand island dressing sauerkraut swiss cheese butter seared rye bread	\$16
MADERAS JR. CLUB 2 slices toasted sourdough bread turkey honey ham jalapeño bacon cheddar cheese lettuce tomato mayo	\$13
TURKEY APPLE BRIE CROISSANT butter toasted croissant cranberry port aioli roasted turkey granny smith apple brie cheese lettuce tomato	\$15
CHIPOTLE CHEESE STEAK beef tenderloin bell pepper onions mushroom mozzarella cheese chipotle mayo butter toasted hoagie roll	\$17
PRESSED CUBAN WRAP flour tortilla pulled pork shoulder honey ham dill pickle chips swiss cheese charleston mustard que	\$15
AHI TUNA WRAP ginger seared ahi grilled tortilla mango pico de gallo avocado baja slaw	\$17
CHICKEN CLUB grilled chicken butter toasted brioche roll smoked bacon lettuce tomato jam smoked shallot aioli	\$15
BLACKENED SHRIMP TACOS (3) flour tortilla spiced pacific shrimp pico de gallo baja slaw avocado citrus and cilantro vinaigrette	\$16
BUFFALO CHICKEN WRAP flour tortilla fried chicken buffalo sauce cheddar cheese lettuce tomato ranch dressing	\$14
SPICY BLACK BEAN QUESADILLA flour tortilla cheddar cheese black beans chipotle aioli	\$12
LUNCH ENTRÉES	
FILET MIGNON 5 oz. center cut grilled beef tenderloin yukon gold whipped potal butter poached green beans red wine gastrique	\$20 toes
GRILLED SALMON 6 oz. grilled norwegian salmon saffron & scallion jasmine rice grilled marinated zucchini and squash whipped citrus and herb compound butter	\$18

6 oz. seared chicken breast | yukon gold whipped potatoes | butter poached vegetable medley | choice of sauce: marsala | piccata

\$17